

Healthy Recipe Substitutions

INSTEAD OF	T R Y
An egg	Two egg whites1 tbsp ground flax seed + 3 tbsp water¼ cup egg substitute
All-purpose flour	Half whole wheat flour, half all-purpose flourWhole wheat pastry flour (1:1 ratio)
Sugar	 ○ Splenda® Granular (1:1 ratio) ○ Splenda® Baking (½:1 ratio)
Brown sugar	○ Splenda® Brown Sugar (½:1 ratio)
Oil, butter, margarine	 1 tbsp ground flax seed + 3 tbsp water (3:1 ratio) Unsweetened applesauce (1:1 ratio) Plain nonfat yogurt (1:1 ratio) Canned pumpkin (1:1 ratio) Decreasing fat amount by half and replace with fruit puree or yogurt Using only ½ fat amount in recipe
Evaporated whole milk	Evaporated skim milk
Sour cream	Nonfat sour creamLight sour creamGreek-style plain yogurt
Regular cheese	Fat-free cheeseLight or 2 percent cheese
Chocolate chips	○ ½ amount of mini chocolate chips
Bacon/sausage	Turkey baconTurkey sausageCanadian baconSoy sausage crumbles or patties
Mayonnaise or salad dressing	Light or nonfat versions



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Heavy cream	Equal parts half and half and fat-free evaporated milk
Cream cheese	 Nonfat cream cheese Laughing Cow® Light Cheese Wedges Light cream cheese
Bread crumbs	 Ground high-fiber cereal (Fiber One®) Ground high-fiber crackers Ground whole grain breads
Ground beef	Ground turkey breastMeatless soy crumbles
Whole milk	1 percent milkSkim milkLight almond milkLight soy milk
Peanut butter	PB2®Better Than Peanut ButterNatural peanut butter
Powdered sugar (for dusting)	 1 cup Splenda® + 1 tbsp cornstarch. Blend in blender for 1 minute, scraping as needed.
Salt (for seasoning)	Mrs. Dash®Fresh herbsDried herbs